

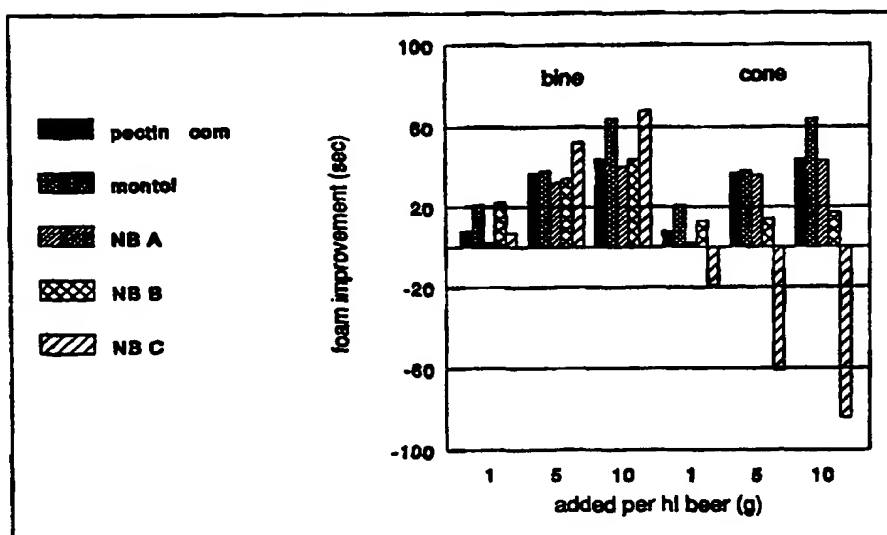


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(54) Title: PECTINS AS FOAM STABILIZERS FOR BEVERAGES HAVING A FOAM HEAD

Improvement of the foam stability of pilsner reference beer, after addition of hop pectin (from bines or cones), commercial pectin (100%) and montol (100%)



(57) Abstract

The invention provides pectins as new foam stabilizers for (temporary) foam heads in beverages, in particular in beers, especially beers of the pilsner type. These foam stabilizers are preferably obtained from hops, which is a constituent that is inherent in beer and accordingly offers the advantage, among others, that the foam stabilizers need to have no negative effect on the taste of the beer. Preferably, the pectins are obtained from hop cones or bines. It may be advantageous to partially saponify (de-esterify) the pectins, in connection with the number of charged groups on the pectins. In addition, the invention provides methods for obtaining the pectins and beverages stabilized with the pectins according to the invention.